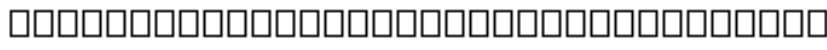


ESTABLISHMENT NAME: FUKUMI SUSHI LLC Permit Holder: HAN WOOL SONG

Address: 1735 Arden Way Ste 200 City Sacramento Zip Code 95815 Phone (916) 846-5585

Items listed on this report as violations do not meet the requirements set forth in the California Health and Safety Code commencing with section 7; 113700. All violations must be corrected within specified timeframe. Violations that are classified as "Major" pose an immediate threat to public health and have the potential to cause foodborne illness. All major violations must be corrected immediately. Non-compliance may warrant immediate closure of the food facility.

I hereby further release the County of Sacramento, Environmental Management Department and its authorized agents from any and all liability regarding the agreed voluntary condemnation and destruction.



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ESTABLISHMENT NAME: FUKUMI SUSHI LLCPermit Holder: HAN WOOL SONG

Address: 1735 Arden Way Ste 200

City Sacramento

Zip Code 95815

Phone (916) 846-5585

FA FA0001502	PR PR152945	Type of Inspection INSPECTION
Program Identifier		

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METHOD OF DESTRUCTION: Discarded into garbage

**Code Description:** When time as a public health control is used, the following procedures shall be observed: food items shall be marked to indicate four hours past the time when the food was removed from temperature control, food shall be served or discarded within the four-hour time limit, written procedures for food that was prepared, cooked, and refrigerated before time as a public health control was used, shall be maintained at the food facility and be made available to the enforcement agency upon request. (114000)

### 14a.FOOD CONTACT SURFACES CLEANED AND SANITIZED

**Observations:** Found organic mold-like buildup in ice machine. Empty out the ice, wash (soap/water), sanitize (bleach/water @100ppm), and air dry before turning it back on. Monitor routinely. Correct within 3 days.

**Code Description:** Food contact surfaces, utensils, and equipment shall be cleaned and sanitized at the following times: before each use with different type of raw food of animal origin, when changing from raw food to ready to eat food, between uses with raw produce and potentially hazardous food, before using a thermometer, any time during the operation when contamination may have occurred. Food-contact surfaces and utensils shall be clean to sight and touch. (113984(d), 114113, 114115, 114117, 114121(a), 114125(b), 114141, 114180(a-c))

## 21.HOT AND COLD WATER SUPPLY

**Observations:** Handwash sink faucet was dispensing pre-mixed water measured between 80-93 F at men's restroom. Handwash sinks where there are no separate hot and cold valves shall provide warm water at least 100 F but no higher than 108 F. One of two hand sinks was corrected. Correct remaining sink within 24 hours.

**Code Description:** An adequate, protected, pressurized, potable supply of hot and cold water shall be provided at all times. Hot water shall be supplied at a minimum temperature of at least 120F when measured from the mop sink, prep sink, and warewashing sink faucet. The temperature of water provided to handwashing facilities shall be at least 100F. Handwashing facilities equipped with auto run faucets shall have their water temperature set between 100F to 108F. (113953(c), 114189, 114192, 114192.1, 114195)

## 23.VERMIN AND ANIMAL CONTAMINATION

**Observations:** Found one dead german cockroach nymph below 3-compartment sink of kitchen. Facility is actively working with pest control company to address issue. Facility is currently getting serviced at least 2 times a month. Pest control service reports have been provided.

**DIRECTIVES:**

- Seal all holes/gaps using approved, cleanable, durable, and light-colored material. DO NOT USE FOAM.
- Install monitoring glue traps throughout facility. Traps observed in only back of kitchen/ware washing area and office.



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Permit Holder: HAN WOOL SONG

Phone (916) 846-5585

FA FA0001502	PR PR152945	Type of Inspection INSPECTION
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Items listed on this report as violations do not meet the requirements set forth in the California Health and Safety Code commencing with section 7; 113700. All violations must be corrected within specified timeframe. Violations that are classified as "Major" pose an immediate threat to public health and have the potential to cause foodborne illness. All major violations must be corrected immediately. Non-compliance may warrant immediate closure of the food facility.

**Code Description:** A food facility shall at all times be equipped, maintained, and operated as to prevent the entrance and harborage of animals, birds, and vermin, including, but not limited to rodents and insects. Service animals as defined in section 113903 may be permitted in areas that are not used for food preparation and that are usually open for consumers if a health or safety hazard will not result from the presence or activities of the service animal. (113903, 114259, 114259.1, 114259.4, 114259.5)

**Observations:** Found raw eggs stored above produce in walk-in cooler, raw chicken above ready to eat foods at walk-in cooler, raw beef above ready to eat foods at walk-in cooler, raw beef above ready to eat foods at cooks line, and raw chicken above produce at cooks line. Correct today.

Observed ice bin in close contact to open dump sink bin. Install a divider of at least 6 inches between both to prevent contamination. Place temporary cover to protect ice or use other dump sink in the meantime. Correct within 30 days.

**Code Description:** Food shall be protected from contamination during transportation, storage, preparation, holding, and display. Food and condiments on display shall be protected from contamination by the use of dispensers, packaging, counter, service line, or sneeze guards that intercept a direct line between the consumer's mouth and the food being displayed. Only prepackaged non-potentially hazardous food or uncut produce may be displayed or sold outdoors if under overhead cover. Bulk milk dispensing tubes shall be cut diagonally at minimum one inch from the dispensing head. Open-air barbecues shall be separated from public access. (113984, 113986, 114060, 114069, 114077, 114089.1 (c), 114143 (c-d), 114073)

**Observations:** Found one section of storage room wall with peeling paint and FRP walls loose with gaps. Repair within 30 days.

**Code Description:** Utensils and equipment shall be kept fully operative and in good repair. All new and replacement equipment shall be properly installed and be certified by NSF, UL Sanitation, or ETL Sanitation. Facilities that wash, rinse, soak, thaw, or similarly prepare foods shall be provided with a approved food preparation sink. Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced or replaced if they can no longer be effectively cleaned and sanitized. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114130.6, 114132, 114133, 114137, 114139, 114153, 114163, 114165, 114169, 114175, 114177, 114180)

**Observations:** Found two containers holding utensils with visible potentially hazardous foods residue in stagnant water measuring 66-71 F. Must store in ice at/below 41F, hot water at/above 135F or pH adjusted solution at/below 4.6. Correct today.



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ESTABLISHMENT NAME: FUKUMI SUSHI LLC Permit Holder: HAN WOOL SONG

Address: 1735 Arden Way Ste 200 City Sacramento Zip Code 95815 Phone (916) 846-5585

FA	PR	Type of Inspection
FA0001502	PR152945	INSPECTION

Program Identifier

Items listed on this report as violations do not meet the requirements set forth in the California Health and Safety Code commencing with section 7; 113700. All violations must be corrected within specified timeframe. Violations that are classified as "Major" pose an immediate threat to public health and have the potential to cause foodborne illness. All major violations must be corrected immediately. Non-compliance may warrant immediate closure of the food facility.

**Code Description:** Clean equipment, utensils, linens, and single-use articles shall be stored at least six inches above the floor in an approved location within the fully enclosed permitted food facility. Clean equipment, utensils, linens, and single-use articles shall not be exposed to splash, dust, vermin or other forms of contamination. Non-food items shall be stored and displayed separate from food and food-contact surfaces. During pauses in food preparation utensils shall be stored with handles above the top of the food, on a clean sanitized surface, in running water, or in water that is at least 135F. Single-use articles and multiservice utensils shall be handled, displayed, and dispensed so that contamination of food and lip-contact surfaces is prevented. Pressurized cylinders shall be securely fastened to rigid structure. (114074, 114081, 114119, 114161, 114172, 114178, 114179)



# County of Sacramento

## Retail Food Facility

### Official Inspection Report

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ESTABLISHMENT NAME: FUKUMI SUSHI LLC Permit Holder: HAN WOOL SONG

Address: 1735 Arden Way Ste 200 City Sacramento Zip Code 95815 Phone (916) 846-5585

FA FA0001502 Program Identifier	PR PR152945	Type of Inspection INSPECTION
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Items listed on this report as violations do not meet the requirements set forth in the California Health and Safety Code commencing with section 7; 113700. All violations must be corrected within specified timeframe. Violations that are classified as "Major" pose an immediate threat to public health and have the potential to cause foodborne illness. All major violations must be corrected immediately. Non-compliance may warrant immediate closure of the food facility.

#### OBSERVATIONS

Name on Food Safety Certificate Hang Gao Expiration Date 06/19/2026

Warewash Chlorine (Cl) \_\_\_\_\_ ppm Quaternary Ammonia (QA) \_\_\_\_\_ ppm Heat \_\_\_\_\_ °F DDBSA \_\_\_\_\_ ppm  
Water/Hot Water Ware Sink Temp 123 °F Hand Sink Temp 100 °F Wiping Cloth 200 ppm QA

#### FOOD ITEM / LOCATION / TEMP °F DOCUMENTATION

udon broth / hot-holding unit / 147F	miso soup / hotholding unit / 173F
salmon / cold display case / 38F	tuna / cold display case / 39F

#### NOTES

Educated employees on proper hand washing, holding temperatures, ice baths, and sanitizing (in English and Spanish). Reinspection fees may apply.

#### Inspection receives a Yellow placard

Due to receipt of yellow placard, a reinspection will be conducted within 24-72 hours. Additional fees apply. To receive a green placard, all major violations must remain corrected. Posted placard may not be moved or blocked.

<b>STATUS</b>
<input type="checkbox"/> GREEN - Pass
<input checked="" type="checkbox"/> YELLOW - Conditional Pass; Reinspection required
<input type="checkbox"/> RED- Closed; Suspension of permit to operate
<input type="checkbox"/> Placard program not applicable at this time
<b>ACTIONS</b>
<input type="checkbox"/> Photographic documentation obtained
<input type="checkbox"/> Compliance conference required
<input type="checkbox"/> Food / equipment impounded (50)
<input type="checkbox"/> Food safety education required; # of employees _____
<input type="checkbox"/> Permit Suspension; facility closure required

The person in charge is responsible for ensuring that the above mentioned facility is in compliance with all applicable sections of the California Health and Safety Code. If a reinspection is required, fees may be assessed as authorized by current Sacramento County Code, Chapter 6.99.150.

Accepted by: \_\_\_\_\_

Name and Title: Emailed to: Jay / Manager

Specialist: M. Cuevas Phone: (916) 639-3418

Co-Inspector: \_\_\_\_\_